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POTATO SKINS

Ingredients:

8 baking potatoes
1 package grated mild cheddar
3 Scallions chopped

Preparation:

Preheat the oven to 200C. Place the potatoes in a roasting tray in the oven for approximately 1 hour, until done.

Remove the potatoes and cool completely.

Slice each potato in half and then, with a spoon, scoop out most of the soft potato from the inside and place in a bowl.

Leave a little potato on the skin as this will help keep the shape of the remaining skin and make it easier to fill.

Add the shredded cheese & chopped scallion. Mash together well with a fork, then carefully spoon the potato mixture back into the skins.

Place back in the roasting tray and put back in the oven for 10 minutes to melt the cheese a little and crisp up the skins.

Serve with dips such as sour cream & salsa.